FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...

Visit the webshop at:
www.aeg.com/shop

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29 GREAT BRITAIN & IRELAND - Guarantee/Customer Service

The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

Subject to change without notice

⚠ SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- WARNING: Keep children and animals away from the appliance when the door is open or the appliance is in the operation, because it becomes hot. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance becomes hot during use. There is the risk of burns. Do not touch the heating elements in the appliance. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.

- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Oven lamp

- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

Service centre

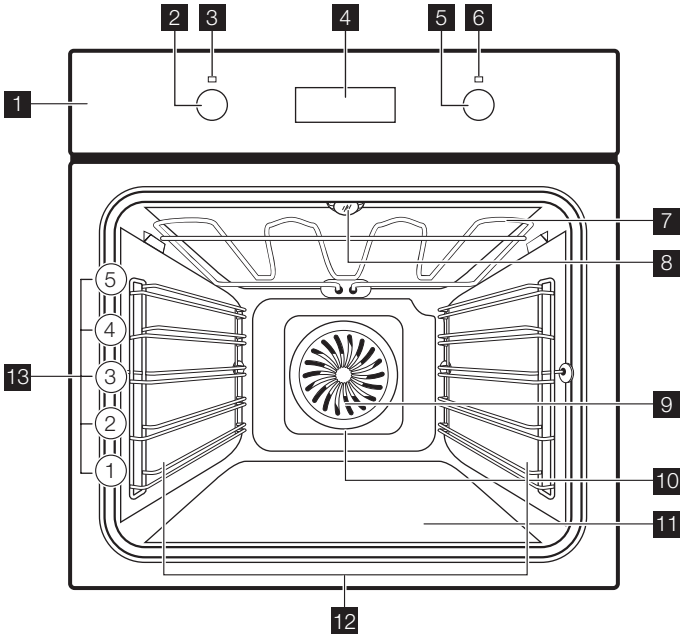
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

General overview

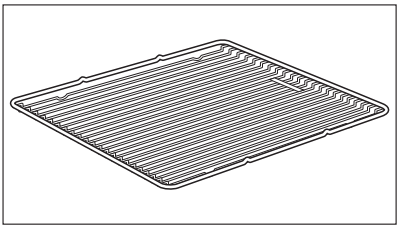


1 Control panel
2 Control knob for oven functions
3 Power lamp/symbol
4 Electronic programmer
5 Control knob for temperature
6 Temperature lamp/symbol/indicator
7 Heating element
8 Oven lamp
9 Fan
10 Rear wall heating element
11 Bottom heat

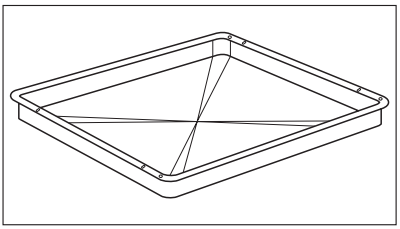
12 Shelf support, removable
13 Shelf positions

Oven accessories

- Nonstick wire shelf
  For cookware, cake tins, roasts.

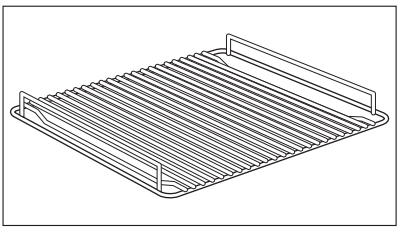


- Grill / roasting pan
  To bake and roast or as pan to collect fat.



- Trivet
  For roasting and grilling.

Use the trivet only with the grill/roasting pan.



BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

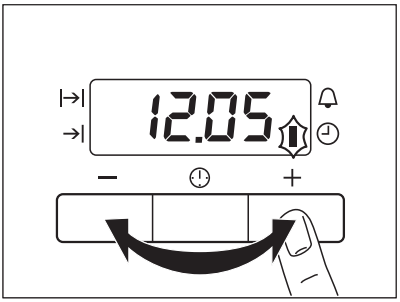
- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

Setting the time

The oven only operates after time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.
To set the current time use " + " or " - " button.
After approximately 5 seconds, the flashing stops and the display shows the time of day set.



For time change you must not set an automatic function (Duration |→| or End →|) at the same time.

DAILY USE

WARNING!
Refer to "Safety information" chapter.

To use the appliance, press the control knob. The control knob comes out.

Activating and deactivating the appliance

1. Turn the control knob for the oven functions to select an oven function.
2. Turn the control knob for the temperature to select a temperature.
3. To deactivate the appliance turn the control knobs for the oven functions and temperature to off position.

Knob symbol, indicator or lamp (depends on the model - refer to the appliance overview):

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

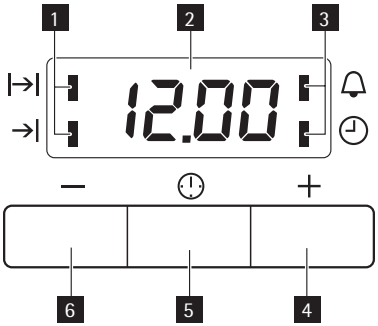
Oven Functions

Oven function		Application
	Light	Use this function to light up the oven interior.
	True Fan Cooking	To bake maximum on three oven levels at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food.
	Pizza Setting	To bake on one oven level food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional

Oven function		Application
	Conventional Cooking	To bake and roast on one oven level.
	Bottom Heat	To bake cakes with crispy or crusty bases and to preserve food
	Defrost	To defrost frozen food.
	Grilling	To grill flat food in the middle of the grill and to toast.
	Fast Grilling	To grill flat food in large quantities and to toast.
	Turbo Grilling	To roast larger joints of meat or poultry on one level. Also for browning food e.g. gratin.

Electronic programmer

1 Function Indicators
2 Time display
3 Function Indicators
4 Button "+"
5 Selector Button
6 Button "-"



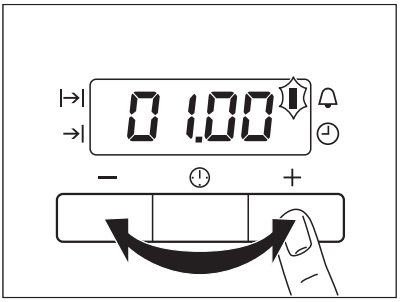
CLOCK FUNCTIONS

Setting the clock functions

1. Set an oven function and temperature (necessary only for Duration and End).
2. Push the Selection button again and again until necessary function indicator flashes.
3. To set the time for Minute minder, Duration or End, use "+" or "-" button.

   The related function indicator comes on.

   When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.



With the functions Duration |→| and End →| the oven stops automatically.

4. Push any button to stop the signal.
5. Turn the oven functions control knob and the temperature control knob to off position.

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed. **This function has no effect on the operation of the oven.**
|→|	Duration	To set how long the oven has to be in operation.
→|	End	To set the switch-off time for an oven function.

Duration |→| and End →| can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration |→|, then End →|.

Cancelling the clock functions

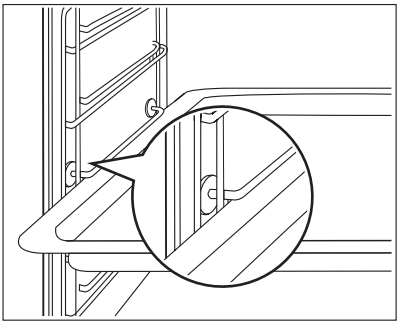
1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button "- ".
   After some seconds the clock function goes out.

USING THE ACCESSORIES

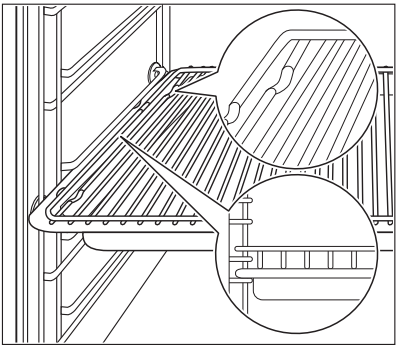
WARNING!
Refer to "Safety information" chapter.

Installing the Oven Accessories

The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Installing the wire shelf and the deep pan together
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

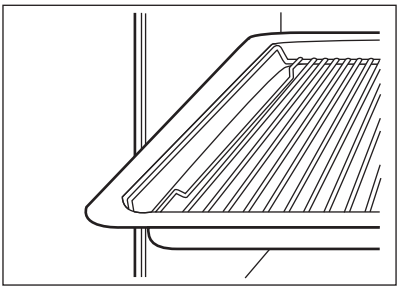


Trivet and grill/roasting pan

WARNING!
Risk of burns when removing the accessories from a hot oven.

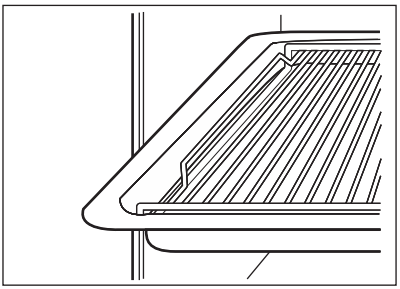
You can use the trivet to roast larger pieces of meat or poultry on one level:

- Put the trivet inside the deep pan so that the supports of the oven shelf point up.
- Put the deep pan in the oven at the necessary level.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet inside the deep pan so that the supports of the oven shelf point downwards.
- Put the deep pan in the oven at the necessary level.



ADDITIONAL FUNCTIONS

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

HELPFUL HINTS AND TIPS

Inner side of door

In some models on the inner side of the oven door you can find:

- the numbers of the shelf levels (selected models)
- information about the oven functions, recommended shelf levels and temperatures for typical dishes (selected models).

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Baking on one oven level:

Baking in tins

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Ring cake or brioche	True Fan Cooking	1	150 - 160	0:50 - 1:10

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Madeira cake/ fruit cakes	True Fan Cooking	1	140 - 160	1:10 - 1:30
Sponge cake	True Fan Cooking	2	140	0:35 - 0:50
Sponge cake	Conventional Cooking	2	160	0:35 - 0:50
Flan base - short pastry	True Fan Cooking	2	170-180 1)	0:10 - 0:25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	0:20 - 0:25
Apple pie (2tins Ø20cm, diagonally off set)	True Fan Cooking	2	160	1:10 - 1:30
Apple pie (2tins Ø20cm, diagonally off set)	Conventional Cooking	1	180	1:10 - 1:30
Cheesecake	Conventional Cooking	1	170 - 190	1:00 - 1:30

1) Pre-heat the oven

Cakes/pastries/breads on baking trays

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Plaited bread/ bread crown	Conventional Cooking	3	170 - 190	0:30 - 0:40
Christmas stollen	Conventional Cooking	2	160 - 180 1)	0:50 - 1:10
Bread (rye bread): 1. First part of baking process. 2. Second part of baking process.	Conventional Cooking	1	1. 230 1) 2. 160 - 180	1. 0:20 2. 0:30 - 1:00
Cream puffs/ eclairs	Conventional Cooking	3	190 - 210 1)	0:20 - 0:35
Swiss roll	Conventional Cooking	3	180 - 200 1)	0:10 - 0:20
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	0:20 - 0:40
Buttered almond cake/sugar cakes	Conventional Cooking	3	190 - 210 1)	0:20 - 0:30

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Fruit flans (made with yeast dough/ sponge mixture) 2)	True Fan Cooking	3	150	0:35 - 0:50
Fruit flans (made with yeast dough/ sponge mixture) 2)	Conventional Cooking	3	170	0:35 - 0:50
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	0:40 - 1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	Conventional Cooking	3	160 - 180 1)	0:40 - 1:20

1) Pre-heat the oven
2) Use deep pan

Biscuits

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Short pastry biscuits	True Fan Cooking	3	150 - 160	0:10 - 0:20
Short bread/ Pastry Stripes	True Fan Cooking	3	140	0:20 - 0:30
Short bread/ Pastry Stripes	Conventional Cooking	3	160 1)	0:20 - 0:30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	0:15 - 0:20
Pastries made with egg white, merungues	True Fan Cooking	3	80 - 100	2:00 - 2:30
Macaroons	True Fan Cooking	3	100 - 120	0:30 - 0:50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	0:20 - 0:40
Puff pastries	True Fan Cooking	3	170 - 180 1)	0:20 - 0:30
Rolls	True Fan Cooking	3	160 1)	0:10 - 0:25
Rolls	Conventional Cooking	3	190 - 210 1)	0:10 - 0:25
Small cakes (20per tray)	True Fan Cooking	3	140 1)	0:20 - 0:30

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Small cakes (20per tray)	Conventional Cooking	3	170[1)]	0:20 - 0:30

1) Pre-heat the oven

Multileveled Baking

Cakes/pastries/breads on baking trays

Type of baking	True Fan Cooking	True Fan Cooking	Temperature in °C	Time Hours:Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cream puffs/ Eclairs	1/4	-	160 - 180 [1)]	0:25 - 0:45
Dry streusel cake	1/4	-	150 - 160	0:30 - 0:45

1) Pre-heat the oven

Biscuits/small cakes/pastries/rolls

Type of baking	True Fan Cooking	True Fan Cooking	Temperature in °C	Time Hours:Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Short pastry biscuits	1/4	1/3/5	150 - 160	0:20 - 0:40
Short bread/ Pastry Stripes	1/4	1/3/5	140	0:25 - 0:50
Biscuits made with sponge mixture	1/4	-	160 - 170	0:25 - 0:40
Biscuits made with egg white, meringues	1/4	-	80 - 100	2:10 - 2:50
Macaroons	1/4	-	100 - 120	0:40 - 1:20
Biscuits made with yeast dough	1/4	-	160 - 170	0:30 - 0:60
Puff pastries	1/4	-	170 - 180 [1)]	0:30 - 0:50
Rolls	1/4	-	180	0:30 - 0:55
Small cakes (20per tray)	1/4	-	150[1)]	0:25 - 0:40

1) Pre-heat the oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time too short	Set a longer baking time. **Baking times cannot be reduced by setting higher temperatures**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
Cake is too dry	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake browns unevenly	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting

Bakes and gratins

Dish	Oven function	Shelf position	Temperature °C	Time Hours:Mins.
Pasta bake	Conventional Cooking	1	180 - 200	0:45 - 1:00
Lasagne	Conventional Cooking	1	180 - 200	0:25 - 0:40
Vegetables au gratin [1)]	Turbo Grilling or True Fan Cooking	1	160 - 170	0:15 - 0:30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	0:15 - 0:30
Sweet bakes	Conventional Cooking	1	180 - 200	0:40 - 0:60
Fish bakes	Conventional Cooking	1	180 - 200	0:30 - 1:00
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	160 - 170	0:30 - 1:00

1) Pre-heat the oven

Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep pan or on the wire shelf above the deep pan (if present).
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

Roasting with Turbo Grilling

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Pot roast	1-1.5 kg	Conventional Cooking	1	230	120 - 150
Roast beef or fillet: rare	per cm. of thickness	Turbo Grilling	1	190 - 200 1)	5 - 6
Roast beef or fillet: medium	per cm. of thickness	Turbo Grilling	1	180 - 190 1)	6 - 8
Roast beef or fillet: well done	per cm. of thickness	Turbo Grilling	1	170 - 180 1)	8 - 10

1) Pre-heat the oven

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Shoulder, neck, ham joint	1-1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop, spare rib	1-1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meat loaf	750 g-1 kg	Turbo Grilling	1	160 - 170	50 - 60
Porkknuckle (precooked)	750 g-1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Roast veal	1 kg	Turbo Grilling	1	160 - 180	90 - 120
Knuckle of veal	1.5-2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Leg of lamb, roast lamb	1-1.5 kg	Turbo Grilling	1	150 - 170	100 - 120
Saddle of lamb	1-1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Saddle of hare, leg of hare	up to 1 kg	Conventional Cooking	1	230 [1)]	30 - 40
Saddle of venison	1.5-2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5-2 kg	Conventional Cooking	1	180 - 200	60 - 90

1) Pre-heat the oven

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Poultry portions	200-250g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400-500g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, poulard	1-1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5-2 kg	Turbo Grilling	1	180 - 200	80 - 100
Goose	3.5-5 kg	Turbo Grilling	1	160 - 180	120 - 180
Turkey	2.5-3.5 kg	Turbo Grilling	1	160 - 180	120 - 150
Turkey	4-6 kg	Turbo Grilling	1	140 - 160	150 - 240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Whole fish	1-1.5 kg	Conventional Cooking	1	210 - 220	40 - 60

Grilling

Always grill with the maximum temperature setting.

CAUTION!
Always grill with the oven door closed.

Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

Grilling

Food to be grilled	Temperature	Oven level	Grilling time (mins.)	
			1st side	2nd side
Roast beef	210 - 230	2	30 - 40	30 - 40
Filet of beef	230	3	20 - 30	20 - 30
Back of pork	210 - 230	2	30 - 40	30 - 40
Back of veal	210 - 230	2	30 - 40	30 - 40
Back of lamb	210 - 230	3	25 - 35	20 - 25
Whole Fish, 500-1000g	210 - 230	3/4	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Oven level	Grilling time(mins.)	
		1st side	2nd side
Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet steaks, veal steaks	4	7 - 10	6 - 8
Toast [1]	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

1) Pre-heat the oven

Pizza Setting

Type of baking	Shelf position	Temperature °C	Time Mins.
Pizza (thin crust)	2	200 - 230 [1)2)]	15 - 20
Pizza (with a lot of topping)	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60

Type of baking	Shelf position	Temperature °C	Time Mins.
Unleavened bread	2	230 - 250[1)]	10 - 20
Puff pastry flan	2	160 - 180 [1)]	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 - 250[1)]	12 - 20
Piroggen (Russian version of calzone)	2	180 - 200 [1)]	15 - 25

1) Pre-heat the oven
2) Use deep pan

Defrosting

Remove the food packaging. Put the food on a plate.
Do not cover it with a bowl or a plate. This can extend the defrost time.
Use the first oven shelf level. The one on the bottom.

Dish	Defrosting time (mins.)	Further defrosting time (mins.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Place the chicken on an up-turned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through
Meat, 500 g	90 - 120	20 - 30	Turn halfway through
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400 g	60	60	-

Drying - True Fan Cooking

Cover the oven shelves with baking parchment.
For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

Vegetables

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Beans	60 - 70	3	1/4	6 - 8
Peppers	60 - 70	3	1/4	5 - 6
Vegetables for sour	60 - 70	3	1/4	5 - 6

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Mushrooms	50 - 60	3	1/4	6 - 8
Herbs	40 - 50	3	1/4	2 - 3

Fruit

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Plums	60 - 70	3	1/4	8 - 10
Apricots	60 - 70	3	1/4	8 - 10
Apple slices	60 - 70	3	1/4	6 - 8
Pears	60 - 70	3	1/4	6 - 9

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:

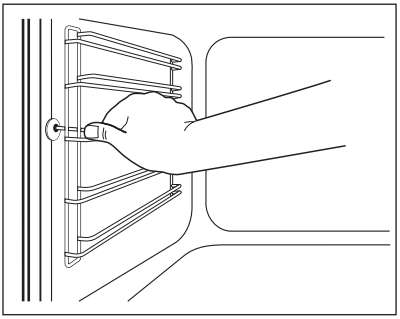
- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Shelf support

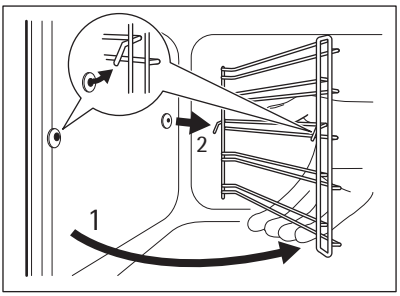
You can remove the shelf support to clean the side walls.

Removing the shelf support

1. Pull the front of the shelf support away from the side wall.



2. Pull the shelf support from the back of the side wall to remove it.



To install the shelf support follow the procedure in reverse.

Valid with telescopic runners:
The retaining pins on the telescopic shelf runners must point to the front!

Oven lamp

WARNING!
There is a risk of electrical shock.
Oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the oven lamp:

1. You can find the lamp glass cover at the cavity ceiling.
   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. If necessary, replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

Oven Ceiling

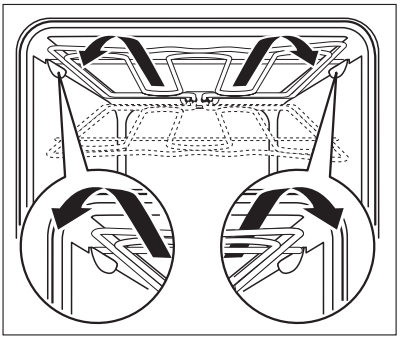
You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

WARNING!
Before you fold down the heating element deactivate the appliance. Make sure that the appliance is cold. There is a risk of burns!

Folding down the heating element

1. Remove the shelf supports.
2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down.

   The oven ceiling is ready to clean.



Installing the heating element

1. Install the heating element in opposite sequence.

Install the heating element correctly on the two sides above the support on the inner wall of the appliance.

2. Install the shelf supports.

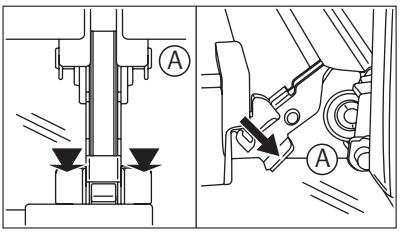
Oven door and glass panels

To clean the oven door, remove it.

CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Removing the oven door

1. Open the oven door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the oven door until the first position (angle approximately 70°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an up angle.



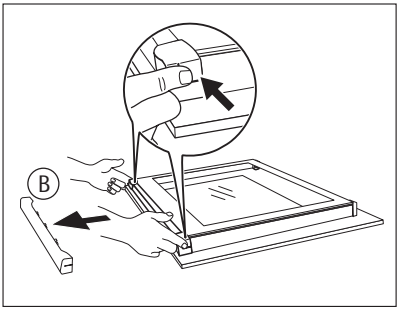
To install the door follow the procedure in reverse.

The number of glass panels if different for the different models.

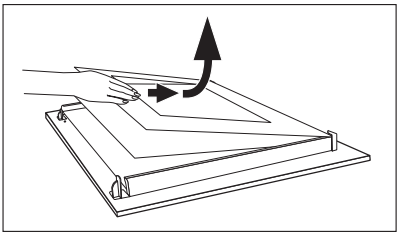
CAUTION!
Put the oven door with the outer side down on a soft and level surface to prevent scratches.

Removing and cleaning the door glass panels

1. Remove the oven door.
2. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door trim to the front to remove it.



4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends

Problem	Possible cause	Remedy
The display shows "12.00"	A power cut	Reset the clock

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

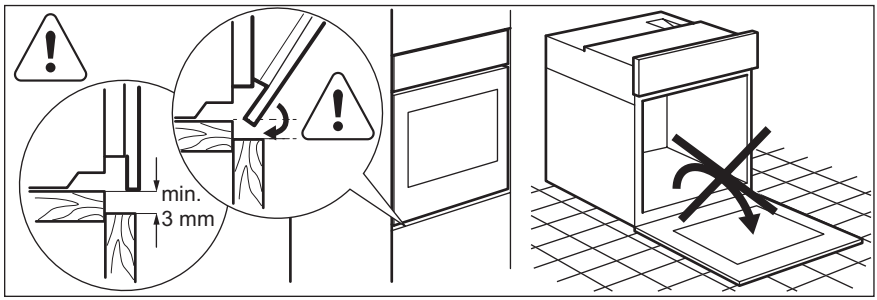
Product number (PNC) .....

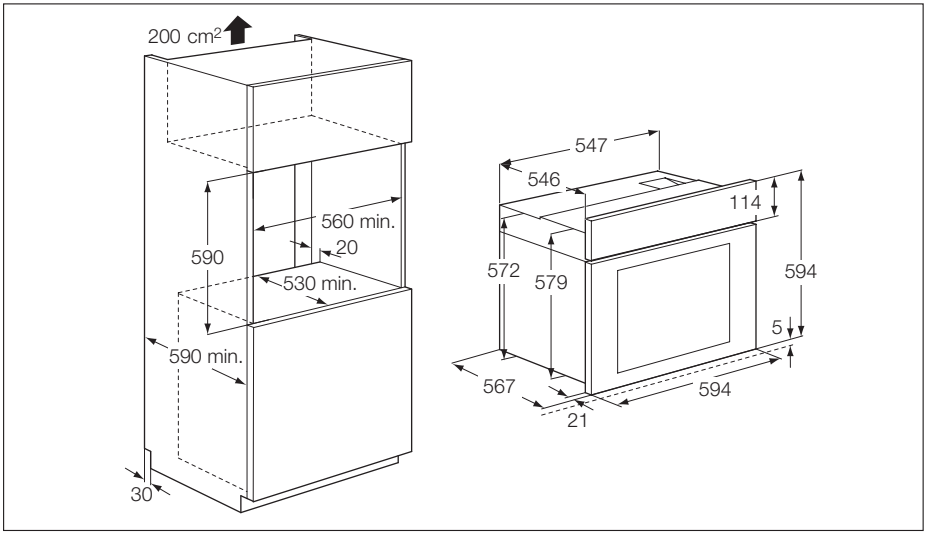
Serial number (S.N.) .....

INSTALLATION

WARNING!
Refer to "Safety information" chapter.

The built-in unit must meet the stability requirements of DIN 68930.

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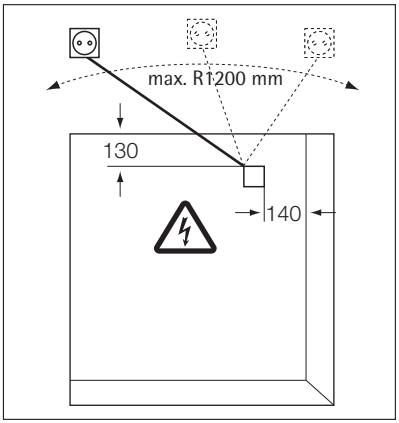
21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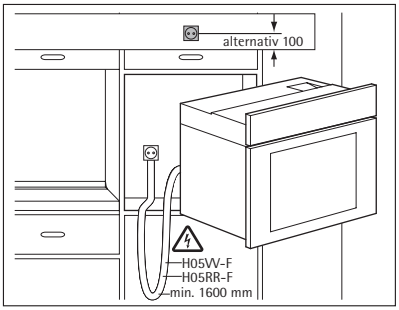
130
140


alternativ 100
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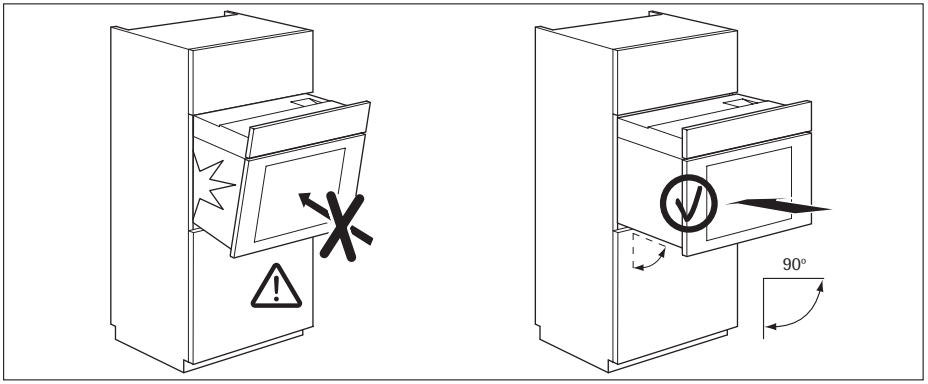
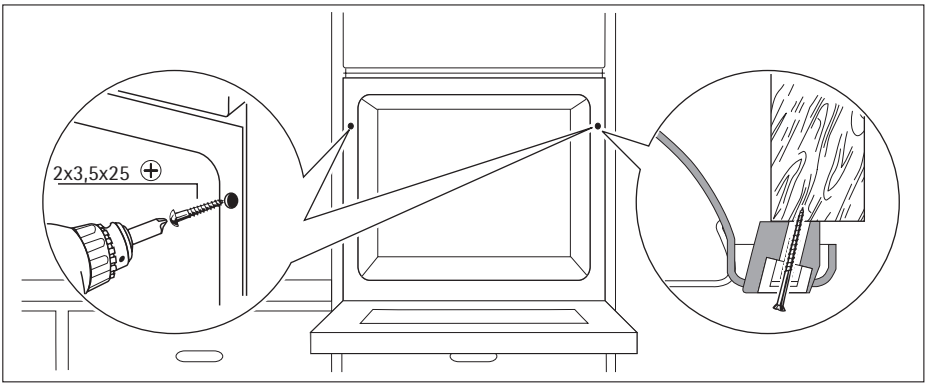
min. 1600 mm





ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if...". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

GB **European Guarantee:** This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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